

# Valentine's Day

## Three-Course Prix Fixe \$75

a curated wine paired with each course +\$32

### STARTER

(choose one)

#### ROASTED BEET SALAD

with mixed spring greens, candied pecans, goat cheese, and balsamic

#### WEDGE SALAD

iceberg lettuce, bleu cheese, smoked bacon, tomatoes, crispy onions

2024 Vokel Eisell, NV sauvignon blanc, napa valley

### MAIN

(choose one)

#### SMOKED PORK CHOP

slow-smoked then flame-kissed on the grill  
and finished with a honey mustard sauce

#### CAJUN GRILLED SALMON

spice-kissed cajun salmon, grilled to perfection  
and topped with a luscious garlic cream sauce

### SERVED WITH

#### ROASTED BROCCOLINI

#### POTATO GRATIN

2023 Orin Swift '8 Years in the Desert' red wine, napa valley

### DESSERT

#### ITALIAN CHOCOLATE TIRAMISU

2023 EOS, moscato, california

No substitutions

**BOUNTY HUNTER**

